



After several attempts, I finally managed to get my mahamri recipe right. And now, it is one of my favorite indulgences with some hot tea! <3

Ingredients

2 ½ cups of all purpose flour	2 tablespoons of ghee
1 cup of coconut powder	1 tablespoon of instant yeast
1 tablespoon of freshly ground cardamom	1/2 a cup of warm milk
6 tablespoons of sugar	1/2 a cup of hot water

Method

In a bowl, mix your dry ingredients: the flour, crushed cardamom, yeast and sugar. Mix everything until well combined.

Add the water while mixing the content, followed by the milk. When all the content are roughly mixed together, melt the ghee and rub it all in. Knead the dough until it is no longer sticking to your hands and it soft and elastic. Allow it to rest and rise for a minimum of 40 minutes.

Once that is done. Divide your dough into four balls, each about the size of an orange. Roll each one out and divide it into quarters. Heat your oil and proceed to fry until each side is golden brown.

Remove from the heat and serve.



SERVE WITH: on it's own/ with mahamri/with tea or coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/mahamri/>

